

<b>UČNI NACRT PREDMETA/COURSE SYLLABUS</b>	
<b>Predmet</b>	<b>Zdrava prehrana</b>
<b>Course title</b>	<b>Healthy Diet</b>

<b>Študijski program in stopnja Study programme and level</b>	<b>Študijska smer Study field</b>	<b>Letnik Academic year</b>	<b>Semester Semester</b>
Vzgoja in menedžment v zdravstvu/2. stopnja <i>Education and Management in Health Care / 2<sup>nd</sup> Cycle</i>	Ni smeri študija No study field	2. letnik 2 <sup>nd</sup> year	I. I <sup>st</sup>

<b>Vrsta predmeta/Course type</b>	izbirni / elective
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<b>Univerzitetna koda predmeta/University course code</b>	VMZ 2 IP UN I
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<b>Predavanja Lectures</b>	<b>Seminar Seminar</b>	<b>Sem. vaje Tutorial</b>	<b>Lab. vaje Laboratory work</b>	<b>Teren. vaje Field work</b>	<b>Samost. delo Individ. work</b>	<b>ECTS</b>
30		30			180	8

<b>Nosilec predmeta/Lecturer:</b>	doc. dr. Vladka Lešer
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<b>Jeziki/ Languages:</b>	<b>Predavanja/Lectures:</b> slovenski/Slovenian
	<b>Vaje/Tutorial:</b> slovenski/Slovenian

<b>Pogoji za vključitev v delo oz. za opravljanje študijskih obveznosti:</b>	<b>Prerequisites:</b>
Vpis v drugi letnik študijskega programa.	The prerequisite for inclusion is enrolment in the first year of study.

<b>Vsebina:</b>	<b>Content (Syllabus outline):</b>
<ul style="list-style-type: none"> <li>• Zgodovina prehrane in dietetike.</li> <li>• Hipokratova medicina.</li> <li>• Prehrana, okolje in zdravje.</li> <li>• Dejavniki tveganja pri nastanku civilizacijskih bolezni, povezanih s prehrano.</li> <li>• Primarna, sekundarna in terciarna preventiva sodobnih bolezni.</li> </ul>	<ul style="list-style-type: none"> <li>• History of nutrition and dietetics.</li> <li>• Medicine of Hippocrates.</li> <li>• Nutrition, environment and health.</li> <li>• Risk factors in development of diseases of civilisation in connection with nutrition.</li> <li>• Primary, secondary and tertiary prevention of contemporary diseases.</li> </ul>

<ul style="list-style-type: none"> <li>• Sestavine prehrane: hranila, živila, vlaknine, antioksidanti in sekundarne rastlinske snovi.</li> <li>• Priporočila za hranilne in energijske potrebe različnih kategorij prebivalcev.</li> <li>• Obroki hrane in dnevni jedilniki.</li> <li>• Planiranje jedilnikov za različne kategorije prebivalcev.</li> <li>• Režim prehrane.</li> <li>• Alternativni načini prehrane v našem okolju.</li> </ul>	<ul style="list-style-type: none"> <li>• Ingredients: nutrients, foods, fiber, antioxidants and secondary plant substances.</li> <li>• Recommendations for dietary and energy needs of the various population categories.</li> <li>• Meals and daily menus.</li> <li>• Planning the menus for the various population categories.</li> <li>• Nutritional regime.</li> <li>• Types of alternative nutrition in our environment.</li> </ul>
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### Temeljna literatura in viri/Readings:

#### Temeljna literatura

- Gibney, M. J. et al. (2006). Human Nutrition. Australia. Victoria: Blackwell, Science.
- Nemško prehransko društvo (2004). Referenčne vrednosti za vnos hranil. Ljubljana: Ministrstvo za zdravje.
- Pokorn, D. (2004). Prehrana v različnih življenjskih obdobjih. Ljubljana: Marbona.

### Cilji in kompetence:

Učna enota prispeva predvsem k razvoju naslednjih splošnih in specifičnih kompetenc:

- seznanjenost študentov z zdravim načinom prehranjevanja, ki ohranja in krepi ter izboljša človekovo zdravje,
- sposobnost planiranja jedilnikov,
- sestava zdravega in poceni obroka hrane za različne kategorije prebivalcev.

### Objectives and competences:

The learning unit mainly contributes to the development of the following general and specific competences:

- students' awareness of healthy nutrition which maintains, strengthens and improves human health,
- the ability of planning the menus,
- the ability to create a healthy and inexpensive meal for the various population categories.

### Predvideni študijski rezultati:

#### Študent/študentka:

- razume pojem, zakonitost, teorije, pojave, strukture, procese, relacije in postopke pri razumevanju in aplikaciji zdrave prehrane,
- uporabi zakonitosti na posameznih primerih, uveljavljanje in evalvacijo,
- razume teorije in izkušnje v praksi ter ovrednoti skladnost med teorijo in prakso,
- obvlada spremnost uporabe literature in drugih virov, zbiranje in

### Intended learning outcomes:

#### Knowledge and understanding:

##### Students:

- understand the concept, principles, theory, phenomena, structures, processes, relations and procedures in understanding and application of the healthy nutrition,
- use the principles in the individual cases, as well as assert and evaluate them,
- understand the theory and experience in practice, and evaluate the interaction between theory and practice,

interpretacijo podatkov, uporabo različnih didaktičnih pripomočkov, ustno in pisno poročanje, identifikacijo in reševanje problemov, kritično analizo, sintezo, pisanje člankov, interpretacijo prehranske literature, delo v timih, socialne spremnosti.	<ul style="list-style-type: none"> <li>• manage the skills of using the literature and other sources, collecting and interpreting data, using different didactic aids, oral and written reporting, identifying and solving problems, critical analysis, synthesis, writing articles, interpreting the literature on nutrition, working in teams, and managing social skills.</li> </ul>
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**Metode poučevanja in učenja:**

- predavanja z aktivno udeležbo študentov,
- vaje,
- aplikativno in razvojno raziskovalno delo na terenu, delavnice.

**Learning and teaching methods:**

- lectures with active student participation,
- tutorial,
- applied and research-developmental field work,
- workshops.

**Načini ocenjevanja:**

Delež (v %)

Weight (in %)

**Assessment:**

- 100 % udeležba na predavanjih in vajah: priprava, predstavitev in zagovor raziskovalne naloge – 100 % ocene;
- če študent ni 100 % udeležen na predavanjih in vajah:
  - izpit – 60 % ocene,
  - priprava, predstavitev in zagovor raziskovalne naloge – 40 % ocene.

100%

60 %

40 %

- 100% participation in lectures and tutorial: preparation, presentation and defence of the research paper – 100% of the final grade;
- if students do not have the 100% participation in lectures and tutorial:
  - exam – 60%
  - preparation, presentation and defence of the research paper – 40%

Ocenjevalna lestvica: ECTS.

Grading scheme: ECTS.